

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

Page 1 of 4

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular	✓	✓	18	8 / 14 / 19	WENDY'S - DEDEDO
Follow-up				TIME IN 10:10 AM	TIME OUT 1:15 PM
Complaint			RATING	SANITARY PERMIT NO.	PERMIT HOLDER
Investigation			B	190001040	QUICK SERVICE FOODS, INC.
Other:				LOCATION (Address)	1380 N. MARINE CORPS DR. STE 101, DEDEDO
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations
RESTAURANT			1	647-8800	2
					No. of Repeat Risk Factor/Intervention Violations
					0
					RISK CATEGORY
					3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status		COS	R	PTS	Compliance Status	COS	R	PTS
Supervision								
1	IN OUT			6	16	IN OUT N/A N/O		6
					Person in charge present, demonstrates knowledge, and performs duties			
Employee Health								
2	IN OUT			6	17	IN OUT N/A N/O		6
					Management awareness; policy present			
3	IN OUT			6	18	IN OUT N/A N/O		6
					Proper use of reporting, restriction & exclusion			
Good Hygienic Practices								
4	IN OUT N/A N/O			6	19	IN OUT N/A N/O		6
					Proper eating, tasting, drinking, betelnut, or tobacco use			
5	IN OUT N/A N/O			6	20	IN OUT N/A N/O		6
					No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands								
6	IN OUT N/A N/O			6	21	IN OUT N/A N/O		6
					Hands clean and properly washed			
7	IN OUT N/A N/O			6	Consumer Advisory			
					Consumer Advisory provided for raw or undercooked foods			
8	IN OUT			6	Highly Susceptible Populations			
					Pasteurized foods used; prohibited foods not offered			
Approved Source								
9	IN OUT			6	Chemical			
					Food additives: approved and properly used			
10	IN OUT N/A N/O			6	24	IN OUT N/A		6
					Toxic substances properly identified, stored, used			
11	IN OUT			6	25	IN OUT	X	6
					Conformance with Approved Procedures			
12	IN OUT N/A N/O			6	26	IN OUT N/A		6
					Compliance with variance, specialized process, and HACCP plan			
Protection from Contamination								
13	IN OUT N/A			6	<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. </div>			
14	IN OUT N/A	X		6				
15	IN OUT			6				

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box. If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status		COS	R	PTS	Compliance Status	COS	R	PTS					
Safe Food and Water													
27	Pasteurized eggs used where required			1	Proper Use of Utensils								
28	Water and ice from approved source			2	40	X		1					
29	Variance obtained for specialized processing methods			1	In-use utensils: properly stored								
Food Temperature Control													
30	Proper cooling methods used; adequate equipment for temperature control			1	41			1					
					Utensils, equipment and linens: properly stored, dried, handled								
31	Plant food properly cooked for hot holding			1	42			1					
					Single-use/single-service articles: properly stored, used								
32	Approved thawing methods used			1	43			1					
					Gloves used properly								
33	Thermometer provided and accurate			1	Utensils, Equipment and Vending								
Food Identification													
34	Food properly labeled; original container			1	44	X		1					
					Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
Prevention of Food Contamination													
35	Insects, rodents, and animals not present			2	45			1					
					Warewashing facilities: installed, maintained, used; test strips								
36	X Contamination prevented during food preparation, storage & display			1	46	X		1					
					Nonfood-contact surfaces clean								
37	Personal cleanliness			1	Physical Facilities								
38	X Wiping cloths: properly used and stored			1	47			2					
					Hot & cold water available, adequate pressure								
39	Washing fruits and vegetables			1	48			2					
					Plumbing installed; proper backflow devices								
Documents and Placards													
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.					49			2					
					Sewage and wastewater properly disposed								
Person in Charge (Print and Sign)					50			2					
J. GARCIA EPH01					Toilet facilities: properly constructed, supplied, & cleaned								
					51	X		2					
					Garbage/refuse properly disposed; facilities maintained								
					52	X		1					
					Physical facilities installed, maintained, and clean								
					53			1					
					Adequate ventilation and lighting; designated areas use								
					Documents and Placards								
					54			2					
					Sanitary Permit, Health Certificates valid and posted								

Date: 8-14-2019	
Follow-up (Circle one): YES NO	Follow-up Date: 8/24/19

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

Page 2 of 4

ESTABLISHMENT NAME WENDY'S - DEDEDO		LOCATION (Address) 1380 N. MARINE CORPS DR. STE 101, DEDEDO	
INSPECTION DATE 8 / 14 / 19	SANITARY PERMIT NO. 190001040	PERMIT HOLDER QUICK SERVICE FOODS, INC.	

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
BEEF PATTY / WARMER	151.5	CHILI / WALK-IN CHILLER	37.5
EGG / COOKING	182.0	RAW EGG / "	40.5
CHICKEN / WARMER	163.5	WHITE RICE / RICE COOKER	151.5
PORTUGUESE SAUSAGE / "	175.5	BACON / TRAYS	74.5
SCRAMBLED EGGS / "	175.0	BEEF PATTY / STOVE TOP	168.0
FRIED RICE / "	144.0	BACON / WALK-IN CHILLER	73.5
WHITE RICE / "	146.0		
GRAVY MIX / "	154.0		
CHILI MEAT / WALK-IN CHILLER	41.0		
WHITE RICE / "	46.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED. THE FOLLOWING VIOLATIONS WERE OBSERVED:	
14	CUTTING BOARD WITH DEEP SEAMS & DISCOLORATION. ALL FOOD CONTACT SURFACES SHALL BE CLEAN TO SIGHT & TOUCH PRIOR TO USE, AND PROPERLY WASHED, RINSED & SANITIZED TO PREVENT CROSS-CONTAMINATION FROM OCCURRING. COS: NEW CUTTING BOARD ACQUIRED.	COS
20	PHF/TCS FOODS (WHITE RICE, BACON) NOT HELD AT THE PROPER COLD HOLDING TEMPERATURES OF 41°F & BELOW. PHF/TCS FOODS SHALL BE PROPERLY COLD HELD TO PREVENT THE RAPID GROWTH OF BACTERIA. NOTE: ITEMS DISCARDED	8/24/19
21	NO DATE MARKING PROVIDED FOR PREPARED FOODS (WHITE RICE, CHILI). READY TO EAT (RTE) PHF/TCS FOODS OPENED OR PREPARED MORE THAN 24 HOURS SHALL BE PROPERLY DATE MARKED TO ENSURE TIMELY DISPOSITION OF FOOD FROM PATHOGENS THAT MAY CAUSE A FOODBORNE ILLNESS.	8/24/19

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)

ARCHIE OCUMA
DEH Inspector (Print and Sign) **J. GARCIA EPH01**

Date:

8.14.2019

Date:

8/14/19

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

Page 3 of 4

ESTABLISHMENT NAME <u>SEE PG. 1 INFO</u>		LOCATION (Address) <u>SEE PG. 1 INFO</u>	
INSPECTION DATE <u>8 / 14 / 19</u>	SANITARY PERMIT NO. <u>"</u>	PERMIT HOLDER <u>"</u>	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

25	CHEMICAL CLEANER IMPROPERLY STORED NEXT TO FOOD UTENSILS (PLASTIC CUPS & LIDS). POISONOUS OR TOXIC SUBSTANCES SHALL BE PROPERLY STORED TO PREVENT CONTAMINATION OF FOOD & FOOD UTENSILS. COS: CLEANER PROPERLY STORED	
36	BINS OF LETTUCE IN KITCHEN & WALK-IN CHILLED NOT COVERED. FOODS SHALL BE PROPERLY COVERED TO PREVENT CONTAMINATION FROM ANY PEST, DEBRIS, OR OTHER PARTICLES THAT MAY FALL INTO IT.	9/14/19
38	WIPING CLOTHS NOT STORED IN SANITIZING SOLUTION WHEN NOT IN USE. WIPING CLOTHS SHALL PROPERLY BE STORED IN SANITIZING SOLUTION TO PREVENT CROSS-CONTAMINATION AFTER EACH USE.	9/14/19
40	SCOOPER STORED DIRECTLY IN FOOD PRODUCT (LETTUCE). IN USE UTENSILS SHALL BE PROPERLY STORED TO PREVENT CROSS-CONTAMINATION. FOOD SERVICE TRAYS STORED DIRECTLY NEXT TO HANDWASH SINK AS WELL.	9/14/19
44	CARDBOARD USED FOR LINING MULTIPLE SHELVES IN KITCHEN, DRY STORAGE & WALK-IN CHILLER. FOOD & NON-FOOD CONTACT SURFACES SHALL BE SMOOTH, NON-ABSORBENT, & EASILY CLEANABLE TO PREVENT THE ACCUMULATION OF BACTERIA.	9/14/19
46	FOOD PARTICLES OBSERVED IN CHILL UNIT IN KITCHEN. NON-FOOD CONTACT SURFACES SHALL BE CLEANED & MAINTAINED AS OFTEN AS NECESSARY TO PREVENT CROSS CONTAMINATION.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <u>Archib</u> <u>OCUMA</u>	Date: <u>8-14-2019</u>
DEH Inspector (Print and Sign) <u>J. GARCIA EPHOI</u>	Date: <u>8 / 14 / 19</u>

Page 4 of 4

ESTABLISHMENT NAME SEE PG. 1 INFO		LOCATION (Address) SEE PG. 1 INFO
INSPECTION DATE 8 / 14 / 19	SANITARY PERMIT NO. "	PERMIT HOLDER "

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

51	GARBAGE & BOXES OF CARDBOARD IN REAR OF KITCHEN NOT DISPOSED OF. GARBAGE SHALL BE REGULARLY DISPOSED OF TO PREVENT THE ATTRACTION OF PESTS, FOUL ODORS, AND BACTERIAL ACCUMULATION. COS'. GARBAGE DISPOSED OF.	COS
52	SOME CEILING VENTS IN DISREPAIR / MISSING. PHYSICAL FACILITIES SHALL BE MAINTAINED & KEPT IN GOOD REPAIR TO PREVENT HAZARDS FROM OCCURRING. PHOTOS TAKEN. "A" PLACARD #00790 REMOVED. " " PLACARD #01099 ISSUED. REINSPECTION REQUEST FORM ISSUED. PIC BRIEFED ON THE ABOVE.	9/14/11

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person In Charge (Print and Sign)

DEW Inspector (Print and Sign) J. GARCA EPHOI *[Signature]*

Date:

Date: _____